

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/17/2015 **Business ID:** 99963FE
Business: PANZONS MEXICAN RESTAURANT

8710 LACKMAN
LENEXA, KS 66219

Inspection: 58003186
Store ID:
Phone: 9134929555
Inspector: KDA58
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/17/15	08:10 PM	10:30 PM	2:20	0:10	2:30	0	from home base
03/17/15	10:30 PM		0:00	0:10	0:10	0	to homebase
03/18/15	08:45 AM	10:35 AM	1:50	0:10	2:00	0	from home base
Total:			4:10	0:30	4:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified p Actual Sq. Ft. 0

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y	N	O	A	C	R
..	..	p

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y	N	O	A	C	R
p
..	..	p

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Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		p
	5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.		..	p	p	..
Fail Notes	2-301.14(E)	<p><i>P - Wash Hands (Soiled Utensils) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after handling soiled EQUIPMENT or UTENSILS</i></p> <p><i>[Dishwash person, with gloves on, handles soiled dishes to the auto wash machine then after they cycle through, the person discarded those soiled gloves, but did not wash hands before donning new gloves to handle the clean equipment. Correction on site with education.]</i></p>						
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
	8. Adequate handwashing facilities supplied and accessible.		p
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		p
	10. Food received at proper temperature.		p
	11. Food in good condition, safe and unadulterated.		p
	12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		p
	14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
Fail Notes	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[Gallon can opener cut blade with dried food residue. According to kitchen supervisor, it is used a few times a week and had not been cleaned for a couple of days. Corrected on site by cleaning immediately.]</i></p>						
	4-703.11(B)	<p><i>P - Sanitizing (mechanical hot water) After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in hot water mechanical operations achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator.</i></p> <p><i>[Hot water dish machine was observed during multiple cycles of washing at a digital readout on the machine of 152 for the was cycle and 154 for the rinse cycle and did not reach the targeted 180 for the final rinse cycle. The inspectors max/min device was placed in the unit through 3 cycles and the hottest recorded reading for the plate temperature was 154.4 A partial correction was taken to dip the wash/rinsed dishes and equipment from the wash machine to the 3 compartment sink that was set up with sanitizer for the appropriate timed dip to sanitize the utensils, dishes and equipment. Manager placed a call to the service professional immediately and that person is coming this evening to check it out.]</i></p>						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes	3-501.16(A)(2)	<p><i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[(3-17-15) pm</i></p> <p><i>The west kitchen make table on the right or north side of the hot hold steam unit had raw fish at 48, raw chicken at 44 and shredded lettuce at 45. Because the unit is suppose to be fixed tomorrow, according to the kitchen supervisor, she had place a token one layer of ice under the pans that hold the products. Due to a lack of ice/water fully surrounding the product to the top level of the food, 41 degree could not be maintained. According to the kitchen supervisor she said the shift that started at 4:30 pm had placed new batches in the unit. A correction was made by adding ice and water to fully engulf the pans. Education was provided to the supervisor about keeping foods cold.</i></p> <p><i>(3-18-15) AM</i></p> <p><i>Make table (noted above) this following morning is fully filled with ice/water to keep foods at proper temperature till refrigeration fix made to the unit.</i></p> <p><i>J</i></p>
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21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p

Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	p
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p

GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	p
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p

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Food Temperature Control			Y	N	O	A	C	R
32. Plant food properly cooked for hot holding.			p
33. Approved thawing methods used.			p
34. Thermometers provided and accurate.			p
Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			p
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			p
37. Contamination prevented during food preparation, storage and display.			p
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			p
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			..	p	p	..
Fail Notes	3-304.12(C)	<i>In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency. [Cutting knife was stored on unclean surface between a pipe and the stainless steel wall behind the make table next to the hot hold steam table in the kitchen. Corrected by removing from there.]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.			p
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items			p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			p
46. Warewashing facilities: installed, maintained, and used; test strips.			p
47. Non-food contact surfaces clean.			..	p	p	..
Fail Notes	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [metal wire racks, above the west cold-hold make table, with open exposed foods, has hanging dried food debris that can drop into foods. Corrected this next morning (3-18-15) brushed down and removed all particles.]</i>						
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
49. Plumbing installed; proper backflow devices.			..	p

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Physical Facilities

Y N O A C R

- Fail Notes*
- 5-202.14 P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [Trigger gun at end of hose is under turned-on water pressure downstream from the vacuum breaker of the mop sink faucet. Corrected on Site by turning off control lever and releasing the pressure and the kitchen supervisor gave notice to the others that may be working with the mop sink.]
- 5-203.15 P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line. [No vented filter on the double check valve observed on either of the two fountain drink carbonators, located in the south west storeroom where the fountain syrup supply and feeder lines are set up.]
- 5-205.13 Pf - A device such as a water treatment device or backflow preventer shall be scheduled for inspection and service, in accordance with manufacturer's instructions and as necessary to prevent device failure based on local water conditions, and records demonstrating inspection and service shall be maintained by the PERSON IN CHARGE. [In-line water filter to ice maker has no date of last filter change or date to change filter. No invoice, work order or documentation to support when they were last changed. Manager thought it was done in November of 2013 and will have it replaced and mark the dates on the filter cover.]

50. Sewage and waste water properly disposed. p
51. Toilet facilities: properly constructed, supplied and cleaned. p
52. Garbage and refuse properly disposed; facilities maintained. p
53. Physical facilities installed, maintained and clean. .. p

- Fail Notes*
- 6-101.11(A) Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [missing 6 inch x 6 inch quarry tile near drain by 3 compartment sink and west exit area door which allows for pooling of soiled water. Other areas in the west part of the kitchen have grout lines that are missing allowing pooling of water, and to the south in the water tank heater room is pooling of water on the tile that does not flow into the floor drain.]

54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other

Y N O A C R

55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 4 at end of questionnaire.

Material Distributed | Education Title #11 Employee Handwashing
[printed copy of FOFS in Spanish book provided]

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EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #25</i>	<i>Handwashing [printed copy provided]</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign [printed copy provided]</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding [printed copy provided]</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing [printed copy provided]</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist [two printed copies provided]</i>

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Footnote 1

Notes:

make table: the following items were in the steam table; Beans, refried beans, beef ,chicken, taco meat and the fried rice was the coolest at 167 ok

Footnote 2

Notes:

make table cold hold on the east and most actively used unit had lettuce at 40 and cut tomatoes at 39.

Footnote 3

Notes:

161 at service sink ok

Footnote 4

Notes:

(3-17-15) 10:30 pm

Due to post closing time and respecting employees wishing to leave at 10:30 pm inspector decided to continue the inspection the following morning and mainly to observe the dish machine repairman analysis of the problem with the machine not sanitizing.

This machine is critical for the mass of equipment and plates that go through, even though they have a large 3 compartment sink.

(3-18-15) 8:45 - 10:20 am

Observed wash machine repairperson change to a low temp chlorine added method to sanitize.

Also reviewed gthe findings with the kitchen supervisor of the issues. And provided the printed materials for posting for employees education.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/17/2015 **Business ID:** 99963FE
Business: PANZONS MEXICAN RESTAURANT

8710 LACKMAN
LENEXA, KS 66219

Inspection: 58003186
Store ID:
Phone: 9134929555
Inspector: KDA58
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/28/15

Inspection Report Number 58003186

Inspection Report Date 03/18/15

Establishment Name PANZONS MEXICAN RESTAURANT

Physical Address 8710 LACKMAN City LENEXA

Zip 66219

Additional Notes
and Instructions

5 Primary and 2 Primary foundation violations calling for follow-up